

# Oishi Japanese Curry House

## Covid-19 Operation Plans

### **Note:**

People with coronavirus may experience: • fever • flu-like symptoms such as coughing, sore throat and fatigue • shortness of breath. As a preventative measure the restaurant shall have in place a formal, proactive testing procedure. Temperature screening shall ensure that personnel with a fever (37.4°C / 99.32 °F or more) are restricted from entering the premises.

### **Employees**

All employees must wear face masks before entering the premises and at all times during shift.

Any employee feeling sick must report to the manager immediately.

Daily meeting before operation will take place to ensure full compliance is understood and in place at all times.

All employees using food service gloves to change periodically with adequate hand washing.

Sanitize high touch surfaces before operation and every 15-20 minutes thereafter.

Sanitize each re-useable guest contact item between each use e.g., menus, check presenter, pens and credit card machine.

Introduce QR Code Menu to customers which is sealed outside the restaurant.

Sanitize hands between each monetary transaction.

POS machines to be utilized by one person only

### **Government Announcement PCOR2 or PCOR 3**

Oishi Japanese Curry House will not be serving any dine-in customers until 100% occupancy is in place or until further notice by the management. We will continue with outside service to ensure safety for all.